

Gluten-Free

Antipasti

Carpaccio* 17

Thinly sliced seared tenderloin topped with shaved parmesan, capers, extra virgin olive oil & lemon. Garnished with sweet relish & shallot butter. Served with GF garlic toast.

Mussels Fratello 13

Prince Edward Island mussels simmered with fresh garlic, hot cherry peppers, lemon butter and white wine.

Flatbread Sticks 5

Gluten-Free dough (contains dairy) baked with olive oil and garlic.

Insalate

House Garden Salad 10

Mixed greens, tomatoes, red onion, carrots, cucumbers and shredded mozzarella.

Mediterranean Chopped Salad 12

Mixed greens, kalamata olives, red onion, cucumber, tomato, chickpeas, and feta with house dressing.

Caprese Salad 12

Sliced vine-ripened tomato layered with fresh mozzarella, with kalamata olives, fresh basil, and extra virgin olive oil. Served with house balsamic dressing.

Entrees

Italian Pie 20

Gluten-free fusilli baked with marinara sauce, sliced sausage, pepperoni, ricotta and mozzarella.

Seafood Fra Diavolo 35

Lobster, scallops, shrimp, very spicy marinara over gluten-free fusilli.

Broiled Haddock 22

White wine, butter and lemon. Served with one house side.

Chicken & Broccoli Alfredo 25

Chicken, broccoli, and alfredo sauce. Served with gluten-free fusilli.

Roasted Vegetable Salmon 27

Grilled salmon over roasted harvest vegetables and chickpea salad with honey chipotle beurre blanc.

Sicilian Sausage Soup Cup 6 Bowl 8

Our signature soup prepared with fresh baby spinach, tomato, sweet Italian sausage, long grain rice and melted mozzarella with a touch of crushed red pepper.

Jumbo Shrimp Cocktail 16

Four jumbo shrimp steamed in our house blend of herbs and spices.

Bruschetta 13

Served on GF garlic toast.

Gluten Free Garlic Toast 4

Caesar Salad 10

Crisp romaine tossed with traditional or creamy dressing topped with shaved parmesan.

Bistro Salad 13

Mixed greens, bacon, feta, tomato, red onion, and sliced egg.

Salad Toppings:

Grilled Chicken 8 Sirloin Tips* 14
Grilled Salmon 14 Grilled Shrimp (3) 14

Salad Dressings:

House Balsamic Vinaigrette | Bleu Cheese
Creamy or Traditional Caesar | Pepper Parmesan
Creamy Italian | Thousand Island | Ranch |
Colavita Extra Virgin Olive Oil & Balsamic Vinegar

Grilled Chicken Parmesan 23

Baked with marinara, topped with melted mozzarella. Served with gluten-free fusilli.

Filet Mignon* 36

8 oz. grilled tenderloin. Choice of roasted garlic gorgonzola butter or Chianti demi-glace. Served with one house side.

Grilled Ribeye* 38

14 oz choice cut. Your choice of roasted garlic gorgonzola butter or Chianti demi-glace. Served with one house side.

Desserts

Tiramisu 9

Our signature recipe layering espresso-soaked, gluten-free lady fingers with Mascarpone pastry cream.

Chocolate Bomb 8

A rich, gluten-free chocolate mousse filling with a touch of cannoli filling, covered in a rich chocolate ganache.

Pizza

Cheese & Tomato Pizza 15

Tomato sauce and mozzarella.

Fratello's Pizza 19

Spinach, feta, pepperoni, sausage, mozzarella, and tomato sauce.

Mediterranean Pizza 17

Olive oil, garlic, mozzarella, sundried tomatoes, kalamata olives, spinach, and feta.

Vegetable Pizza 17

Broccoli, mushroom, onion, tomato, green pepper.

White Pizza 16

Olive oil, garlic, mozzarella & fresh parmesan.

Margherita Pizza 17

Olive oil, garlic, mozzarella, fresh basil, roasted tomato.

Meat Lovers Pizza 20

Ground beef, pepperoni, bacon & sausage.

Vegan

Fratello's Primavera 19

Sundried tomatoes, artichoke, kalamata olives, asparagus tips, garlic, olive oil, tossed with angel hair (GF – substitute GF Fusilli).

Primavera Marinara 19

Summer squash, zucchini, bell peppers, onion, mushrooms, tomato and asparagus tossed with house marinara over linguine (GF – substitute GF Fusilli).

Sweet Pea and Mushroom Risotto 19

House vegan risotto with olive oil sautéed mushrooms, red onion and garlic. Finished with white wine, sweet peas, fresh herbs and vegetable stock.

